THE KITCHEN FRONT

NEVER was the kitchen front more important. We are to-day learning the supreme art of the cook, how to make a little go a long way, how to make something tasty and nourishing out of whatever may be available. Our food is increasingly a matter for thought and study — as it should be. Do we recognise what our kitchen front owes to the British chemist and the chemical industry? Look where you will — at your gas-cooker, for example. Coal-gas is the final product of elaborate chemical processes. Electricity in all its uses is the achievement as much of the chemist as of the physicist and electrical engineer, involving the combination of metallic alloys, the preparation of insulating materials, the synthesis of chemicals to form the working liquids in refrigerators, and the plastics for switches, adaptors and plug-sockets. The hand of the chemist is found at every turn — in our washing-soda, our bicarbonate of soda, baking powder, soap, salt and vitaminised margarine. The tinned and dried foods that form our emergency reserve or give us quickly-prepared meals depend for their purity, their keeping powers and even their containers upon processes discovered by chemical investigation. Every discovery that makes work on the kitchen front less of a drudgery, which helps to bring food to us in better condition and renders its preparation and preservation easier is due at some stage or other to the work of the research chemist and its development by the chemical industry.

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